Tatsoi in Mustard Dressing

From – rosecreekfarms.com

12 oz. washed and chopped tatsoi
2 medium scallions
2 Tbsp lemon juice
1 Tbsp. Dijon mustard
¼ tsp salt
3 Tbsp olive oil

• In a small bowl whisk together lemon juice, mustard, salt and oil.
• In a wide skillet or wok combine tatsoi and dressing and saute until leaves are tender but stalks are still crunchy.
• Add scallion greens and toss.
• Arrange tatsoi on serving platter and drizzle with any remaining dressing from the pan.

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